

XANADU

prix fixe – 2 course lunch \$75pp or 3 course lunch \$93pp

STARTER

pork cheek terrine | granny smith apple | puffed buckwheat | wild rice
eggplant + mushroom filled mochi | cauliflower puree | king oyster mushroom
calamari cannolo | potato + pea filling | ink dressing | crispy shallot
lemon cured kingfish | green cabbage | parsley oil | romanesco | spinach | tobiko

Our kingfish + calamari are sustainably sourced from Australian water, with premium Japanese tobiko.

MAIN

homemade gnocchi | miso asparagus sauce | parmesan | cured egg yolk
amelia park lamb rump | beetroot gratin | pickled onion | lamb jus
market fish | green beans | confit garlic | lemon zest | almond

Our market fish is sustainably sourced in WA

SIDES

marinated olives | pickled zucchini \$7
brussel sprouts | black garlic | sesame | chilli string \$15
potatoes | spiced salt | mayonnaise \$15

DESSERT

orange blossom millefeuille | peppered orange marmalade | pickled orange
white chocolate parfait | lemon | liquorice | vanilla crumble
homemade coffee sponge cake | mascarpone mousse | amaretto + coffee veil
chocolate sticky date pudding | caramel sorbet | peanut

CHEESE

manchego (aged for 3 months) | la mancha | spain
bleu d'auvergne | auvergne | france
bouche d'affinois | rhone-alpes | france

Menu items may contain traces of nut, egg, soy, wheat, seeds, shellfish, and other allergens.

Due to the nature of restaurant meal preparation and possible cross-contamination, Xanadu is unable to guarantee the absence of the above ingredients in its menu items.

Dining on Sundays incurs a 10% surcharge. Dining on Public Holidays incurs a 15% surcharge.

MARGARET RIVER